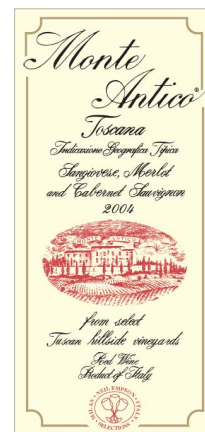




Monte Antico

Monte Antico, Santa Lucia, Province of Pisa

Type: red
 Grape: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot
 Maturation: 1 year in oak (20% in barrique)
 Winemaker: Franco Bernabei



General

MONTE ANTICO IGT: The blend, albeit varying slightly depending on vintage conditions, is 85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon. The best selections are blended and aged 1 year in oak (80% in Slavonian barrels, 20% in barrique) + at least 6 months in the bottle, achieving a graceful balance of voluptuous berry tones and flexible yet sturdy backbone. Dark ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate – round, spicy, elegant, attractively fruity and extremely versatile with any fare from pasta or risotto, to meat, fowl and cheese. Moreover, the Empsons’ judicious pricing policy makes it “consistently one of Italy’s better values”. Food-friendly, pocket-friendly, all-around simpatico.

Vineyard Characteristics

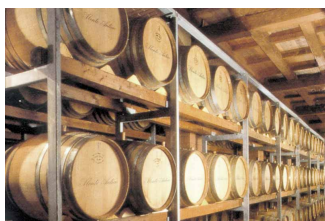
From a selection of Tuscany’s finest vineyard sites. Terrain includes compact, v. fine-textured limestone, at an altitude of 1,312-1,476 feet; rocky, clayey/calcareous areas, also at altitudes around 1,350 feet; and clayey/siliceous/calcareous soil, at an

Vinification & Aging

Vinification: Soft-pressed; raked into stainless steel tanks Fermentation: At approx. 25°C (77°F), followed by maceration for 15-20 days Malolactic Fermentation: In stainless steel vats for 7 days Élevage: 1 yr in oak (80% Slavonian barrels, 20% Frenc

Tasting Notes

Deep ruby color w/garnet hues; elegant bouquet: leather, black cherries, licorice + plums; medium to full palate where ripe red fruit, goût de terroir, subtle notes of vanilla + violets harmonize and linger, interlacing w/the soft tannins + silky texture. Firm backbone, ideal balance.



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